

Recipe

Mise-en-place Layout Options

Here are 3 different ways to display the ingredient lists using tables for better readability.

Option 1: The “Station” Approach (Split Tables)

Divides ingredients into logical groups (bowls/piles) on your counter.

The Protein

Amount	Ingredient	Prep Notes
2-3 lbs	Chuck Roast	1/2-inch cubes, seasoned w/ S&P

The Aromatics & Spices

Amount	Ingredient	Prep Notes
1 large	White Onion	Diced
4 cloves	Garlic	Minced
1 tbsp	Chili Powder	
1 tbsp	Smoked Paprika	
2 tsp	Cumin	
1 tsp	Oregano	

The Liquids & Bulk

Amount	Ingredient	Prep Notes
2 cups	Beef Broth	
1 can (14oz)	Diced Tomatoes	
2 cans (15oz)	Black Beans	Drained & Rinsed

The Sides

Amount	Ingredient	Prep Notes
1/2 per person	Baked Russet	
2 cups	Kale	Chopped
1 clove	Garlic	Sliced
Handful	Cilantro	Chopped

Option 2: The “Master List” (Unified Table)

One single table with categories in the first column for scanning.

Category	Amount	Ingredient	Prep
Meat	2-3 lbs	Chuck Roast	Cubed (1/2”), Salted
Base	1 large	White Onion	Diced
	4 cloves	Garlic	Minced
Spices	1 tbsp	Chili Powder	
	1 tbsp	Smoked Paprika	
	2 tsp	Cumin	
	1 tsp	Oregano	
Liquid	2 cups	Beef Broth	
	1 can	Diced Tomatoes	14oz
	2 cans	Black Beans	15oz, Drained/Rinsed
Sides	1/2 ea	Baked Russet	
	2 cups	Kale	Chopped
	1 clove	Garlic	Sliced

Option 3: The “Action-Oriented” Table

Focuses on What and How Much, merging prep into the item for cleaner lines.

Qty	Item	Notes
2-3 lbs	Chuck Roast	Cubed 1/2” & Seasoned
1 lg	White Onion	Diced
4 cloves	Garlic	Minced
1 tbsp	Chili Powder	
1 tbsp	Smoked Paprika	
2 tsp	Cumin	
1 tsp	Oregano	
2 cups	Beef Broth	
1 can	Diced Tomatoes	14oz
2 cans	Black Beans	15oz, Drained/Rinsed
Sides	Potato / Kale / Garlic	For serving